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UNITED STATES DEPARTMENT OF AGRICULTURE

CONSUMER AND MARKETING SERVICE

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UNITED STATES **STANDARDS**

for grades of

CANNED HOMINY



EFFECTIVE MARCH 10, 1958

First Issue



This is the first issue of the United States Standards for Grades of Canned Hominy. These standards are issued by the Department after careful consideration of all data and views submitted. They were published in the Federal Register of February 6, 1958 (23 F. R. 783), to become effective on March 10, 1958.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization and Inspection Branch Fruit and Vegetable Division, C&MS U.S. Department of Agriculture Washington, D. C. 20250

Reprinted December 1970
(Includes correction of printing)
(error in § 52.3284 (b): "insert)
(the word "fairly" preceding the)
(words * * * "good liquor"; * *)

UNITED STATES STANDARDS FOR GRADES OF CANNED HOMINY 1

Effective March 10, 1958

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AUTHORITY: §§ 52.3281 to 52.3295 issued under sec. 205, 60 Stat. 1090, as amended; 7 U.S. C. 1624.

PRODUCT DESCRIPTION, COLOR, STYLES, AND GRADES

§ 52.3281 Product description. "Canned hominy" means the canned product prepared from clean, sound field corn, either white or golden (yellow), by removal of the pericarp, by precooking or other processing, soaking,

1 Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

and sorting. The product is packed in a liquid packing medium or in a jelled packing medium, in accordance with good commercial practice, and is sufficiently processed by heat to assure preservation in hermetically sealed containers.

§ 52.3282 Color of canned hominy.
(a) White.

(b) Golden (yellow).

§ 52.3283 Styles of canned hominy.
(a) "Style I Whole" means canned whole kernel hominy which has been prepared from whole kernels of white or yellow field corn and is packed in a liquid packing medium. "Vacuum pack" canned whole kernel hominy means whole kernel hominy packed in not more than 20 percent, by weight, of liquid packing medium and the container is closed under conditions creating a high vacuum.

(b) "Style II Grits" means canned hominy which has been prepared from coarse kernel particles of white or yellow field corn from which the pericarp and germ have been removed and is packed in a liquid packing medium. "Vacuum pack" canned hominy grits means hominy grits packed in not more than 20 percent, by weight, of liquid packing medium and the container is closed under conditions creating a high vacuum.

(c) "Style III Grits, Jelled Pack" means canned hominy which has been prepared from coarse kernel particles of white or yellow field corn from which the pericarp and germ have been removed and is packed in a jelled packing medium.

§ 52.3284 Grades of canned hominy.
(a) "U. S. Grade A" (or "U. S. Fancy") is the quality of canned hominy that

possesses similar varietal characteristics; that possesses a normal flavor; that possesses a good color; that is practically free from defects; that possesses a good character; that with respect to Style I Whole and Style II Grits possesses a good liquor; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 85 points: Provided, That Style I may be fairly free from defects with respect to crushed or broken kernels and Style I and Style II may possess a fairly good liquor, if the total score is not less than 85 points.

(b) "U. S. Grade C" (or "U. S. Standard") is the quality of canned hominy that possesses similar varietal characteristics; that possesses a normal flavor; that possesses a fairly good color; that is fairly free from defects; that possesses a fairly good character: that with respect to Style I and Style II possesses a fairly good liquor; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of canned hominy that fails to meet the requirements of U. S. Grade C.

FILL OF CONTAINER AND DRAINED WEIGHTS

§ 52.3285 Recommended fill of container. The recommended fill of container for canned hominy is not incorporated in the grades of the finished product, since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container of canned hominy be filled as full as practicable with hominy without impairment of quality.

§ 52.3286 Recommended minimum drained weight. The minimum drained weight recommendations in Table No. 1 of this section are not incorporated in the grades of the finished product, since drained weight, as such, is not a factor of quality for the purpose of these grades. The drained weight of canned hominy is determined by emptying the contents of the container upon a United States Standard No. 8 sieve of proper diameter so as to distribute the product evenly, inclining the sieve to facilitate drainage,

and allow to drain for two minutes. The drained weight is the weight of the sieve and the hominy less the weight of the dry sieve. A sieve 8 inches in diameter is used for the No. $2\frac{1}{2}$ size can (401 x 411) and smaller sizes and a sieve 12 inches in diameter is used for containers larger than the No. $2\frac{1}{2}$ size can.

TABLE No. 1

RECOMMENDED MINIMUM DRAINED WEIGHT (IN OUNCES)
OF HOMINY STYLES NO. 1 AND NO. II

Container size or designation	Dimensions (inches) or water capacity (fluid	Drained (our	l weight
	ounces)	Style I	Style II
No. 1 (pienic) No. 1 (tall) No. 300 No. 303 No. 303 jar No. 2 No. 2½ No. 2½ jar No. 10	21¼6 x 4 3¼6 x 4¼6 3 x 4¼6 3¾6 x 49¼6 17.0 3¼6 x 49¼6 4¼6 x 4¼6 28.3 6¾6 x 7	6½ 9¾ 9 10 10½ 12 18 17¼ 72	10 ³ / ₄ 12 12 ¹ / ₂ 14 ¹ / ₄ 21 ¹ / ₄

§ 52.3287 Compliance with recommended minimum drained weights. Compliance with the recommended minimum drained weight for canned hominy is determined by averaging the drained weights of all of the containers which are representative of a specific lot. Such lot is considered as meeting recommendations, if:

- (a) At least one-half of the containers meets the recommended minimum drained weight;
- (b) The drained weights of the containers which do not meet the recommended minimum drained weight are within the range of variability of good commercial practice; and
- (c) The average drained weight of all of the containers which are representative of the lot does not fall below the minimum recommended drained weight.

FACTORS OF QUALITY

- § 52.3288 Ascertaining the grade—
 (a) General. In addition to considering other requirements outlined in the standards, the following quality factors are evaluated in ascertaining the grade of the product:
- (1) Factors not rated by score points.(i) Varietal characteristics.

(ii) Flavor.

(2) Factors rated by score points. The relative importance of each factor which is rated is expressed numerically on the scale of 100. The maximum number of points that may be given each such factor is:

Factors: P	oints
Liquor	10
Color	30
Defects	30
Character	30
_	
Total score	100

(b) "Normal flavor" means that the product has a characteristic normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

§ 52.3289 Ascertaining the rating for the factors which are scored. The essential variations within each factor which is rated by score points are so described that the value may be ascertained for such factors and expressed numerically. The numerical range within each such factor is inclusive (for example, "25 to 30 points" means 25, 26, 27, 28, 29, or 30 points).

§ 52.3290 Liquor—(a) General. The factor of liquor is not scored in Style III Grits, Jelled Pack. The other three factors shall be scored and the total score shall be multiplied by 100 and divided by 90, dropping any fractions, to determine

the total score for the product.

(A) classification. Canned hominy that possesses a good liquor may be given a score of 9 or 10 points. "Good liquor" means that the liquor is light in color, may be slightly cloudy or slightly opaque, and may be slightly viscous but is reasonably free from starchy globules

and sediment.

(c) (C) classification. If the canned hominy possesses a fairly good liquor, a score of 7 or 8 points may be given. "Fairly good liquor" means that the liquor may be definitely cloudy or opaque and viscous but not jelled, and is fairly free from starchy globules and sediment.

(SStd.) classification. hominy that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 6 points and shall not be graded above Substandard. regardless of the total score for the product (this is a limiting rule).

Color—(a) (A) classification. Canned hominy that possesses a good color may be given a score of 25 to 30 points. "Good color" means that the kernels possess a practically uniform, bright color typical of white or golden (yellow) hominy, as the case may be, and that the product contains not more than 2 percent, by count, of "off-variety" ker-

nels or pieces of kernels.

(b) (C) classification. If the canned hominy possesses a fairly good color, a score of 21 to 24 points may be given. Canned hominy that falls into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the kernels or pieces of kernels may possess a fairly uniform, typical color and may be slightly dull, and that the product contains not more than 3 percent, by count, of "off-variety" kernels or pieces of kernels.

(c) (SStd.) classification. Canned hominy that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule):

§ 52.3292 Defects—(a) General. The factor of defects refers to the degree of freedom from harmless extraneous material, from kernels or pieces of kernels with pericarp attached, from broken kernels in Style I, and from damaged and seriously damaged kernels or pieces of kernels.

- (1) "Harmless extraneous material" means vegetable material such as pieces of cob, hulls, and loose germs.
- (2) "Damage" means kernels or pieces of kernels damaged by discoloration, insect injury, pathological injury, or damaged by other means to the extent that the appearance or eating quality is materially affected.
- (3) "Serious damage" means kernels or pieces of kernels damaged to such an extent that the appearance or eating quality is seriously affected.
- (b) (A) classification. Canned hominy that is practically free from defects

may be given a score of 25 to 30 points. "Practically free from defects" means that the product is practically free from harmless extraneous material, from kernels or pieces of kernels with pericarp attached, and that not more than 2 percent, by weight, of the kernels or pieces of kernels may be damaged and seriously damaged, and of such 2 percent, not more than one-fourth thereof or one-half of 1 percent may be seriously damaged, and with respect to Style I not more than 10 percent, by count, of the kernels may be broken: Provided, That the aforesaid defects, individually or collectively, do not more than slightly affect the appearance or eating quality of the product.

- (c) (C) classification. If the canned hominy is fairly free from defects, a score of 21 to 24 points may be given. Canned hominy that scores in this classification, except for broken kernels in Style I, shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a partial limiting rule). "Fairly free from defects" means that the product is fairly free from harmless extraneous material, from kernels or pieces of kernels with pericarp attached, and that not more than 3 percent, by weight, of the kernels or pieces of kernels may be damaged and seriously damaged, and of such 3 percent not more than one-third thereof or 1 percent may be seriously damaged, and with respect to Style I not more than 20 percent, by count, of the kernels may be broken: Provided, That the aforesaid defects, individually or collectively, do not seriously affect the appearance or eating quality of the product.
- (d) (SStd.) classification. Canned hominy that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).
- § 52.3293 Character—(a) General. The factor of character refers to the tenderness of the product and freedom from hard or excessively soft kernels or pieces of kernels.
- (b) (A) classification. Canned hominy that possesses a good character may be given a score of 26 to 30 points.

"Good character" means that the kernels or pieces of kernels may be reasonably firm and tender, and reasonably free from hard kernels and from excessively soft kernels or pieces of kernels.

- (c) (C) classification. If the canned hominy possesses a fairly good character, a score of 21 to 25 points may be given. Canned hominy that falls into this classification shall not be graded above U. S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly good character" means that the kernels or pieces of kernels may be fairly firm and tender and fairly free from hard kernels and excessively soft kernels or pieces of kernels.
- (d) (SStd.) classification. Canned hominy that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.3294 Ascertaining the grade of a lot. The grade of a lot of canned hominy covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

SCORE SHEET

Score sheet for canned § 52.3295 hominy.

Net weight (ounces). Vacuum (inches) Drained weight (oun Color—White; Golde Style	ces)	rellow)	
Factors	Score points		
Liquor	10	(A) (C) (SStd.)	9-10 7-8 10-6 25-30
Color	30	(C) (SStd.)	1 21-24 1 0-20
Defects	30		25-30 221-24 10-20
Character	30	{(A) (C) (SStd.)	26-30 1 21-25 1 0-20
Total score	100		

The United States Standards for Grades of Canned Hominy (which is the first issue) contained in this subpart shall become effective 30 days after publication hereof in the FEDERAL REGISTER.

Dated: February 3, 1958.

[SEAL] ROY W. LENNARTSON, Deputy Administrator. Marketing Services.

Published in the Federal Register, February 6, 1958 (23 F. R. 783).

¹ Indicates limiting rule.
2 Indicates partial limiting rule.

